



7 Course Chefs Tasting Menu

Amuse Bouche

Changing nightly

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Queensland Spanner Crab & Tuna Tartare

Garlic chips, green onions & orange bonito soy

(Cloudy Bay Pelorus Sparkling - Marlborough)

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Tahitian Lime Marinated Tiger Prawns

Pear tomato, avocado & cucumber Jalapeño gelee

(St Hallett Riesling - Eden Valley)

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Lobster & Bay Bug Boudin Blanc

Pineapple sage, cauliflower puree & lemon burnt butter

(Tim Adams Pinot Gris - Clare Valley)

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Ballotine of Duck

Pistachio farce, vanilla cinnamon apple, green apple foam & snow pea sprouts

(Mitolo Jester Sangiovese Rose - McLaren Vale)

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Herb Crusted Eye Fillet

Truffle mash, wild mushrooms & sauce béarnaise

(Henschke Keyneton Estate Shiraz Blend - Barossa Valley)

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Vanilla Crème Brulée

Pistachio biscotti

(Vasse Felix Cane Cut Semillon - Margaret River)

\$110 per person food only, 6 matching wines \$50 per person

(Wine total = 500mls or approx 5 standard drinks)

Orders will need to be placed prior to 8.30pm